

From farm to fork

Tracing food waste's impact on biodiversity

20% of food produced in the EU is discarded, generating up to **130 Mt of food waste** per year. When food is wasted, all the resources required to produce it are wasted. Food waste is therefore **directly linked to the loss of biodiversity** and **exceeding the limits of natural resources**:

20%

Land use

Overexploitation of land leads to **deforestation and habitat destruction**.



Pollinators

Pollinator species are vital for food availability but are **endangered by chemicals and habitat destruction**.



Pollution

Food waste in landfills emits methane, polluting water and **harming aquatic life**.



Overfishing

Food waste exacerbates the **depletion of marine biodiversity** (over 35% of caught fish is wasted).



Food waste occurs at every stage of the supply chain

Primary production

25% of total food waste

Harvesting & Transport

Processing & manufacturing

24% of total food waste

Distribution & Retail

Consumption

46% of total food waste

Restaurant

How do we tackle food waste?

1 Prevent

The primary focus

Minimizing surplus food and reducing waste at every stage of the food supply chain.



2 Re-use

The second line of defense

Using surplus food meant for humans where possible and **repurposing food** as animal feed.



3 Recycle

The last resource

Transforming food waste into **high-value products** such as chemicals, materials and fuels.

